

Tuesday, June 23rd, 2009

wild salmon

Wild vs. Farmed... We believe wild salmon has a more natural lifestyle and consequently has a better taste and texture than farmed. Our salmon are caught when they are still feeding through the natural food chain thus ensuring a deep, rich salmon flavor.

That is why we "go wild" with salmon!

Elliott's is committed to serving only salmon from healthy non-threatened runs.

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| <p><input type="checkbox"/> Troll King
Ocean troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 24.</p> <p><input type="checkbox"/> Troll Ivory King
A white-king salmon is, after all, quite an oddity. No one is sure why about only one in 100 wild kings is white. 22.</p> | <p><input type="checkbox"/> Troll Alaskan Coho
Specially handled from the water to your table, this is the finest Coho salmon available. 17.</p> <p><input type="checkbox"/> Yukon River Keta
From the mighty Yukon River this is considered as the finest fish caught by Yup'ik Eskimos, fishermen of the Western Yukon River where fish are still vibrant and full of healthy oils, making them the most desirable salmon in the world. 16.</p> |
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Salmon Preparations

Simply Grilled*
Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

Alder Planked*
Seasoned with our house rub and baked on an alder plank. Served with grilled market vegetables and finished with smoked tomato onion beurre blanc.

Cajun Pan Seared*
Dusted with our cajun spice and flash seared. Topped with roasted red pepper butter and served over creamy polenta and market vegetables.

Wine Pairings

Cedargreen Cellars Sauvignon Blanc, Columbia Valley 2007

Selected as a winner of the Pacific Coast Oyster Wine Competition, this wine is obviously perfect with...oysters! Aromas of flowers and stone fruit combine with a rich mouth feel and crisp acidity. Great with all seafood dishes. 9. Bttl. 37.

Zefina Serience White Wine, Columbia Valley 2003

Starfruit and lingonberries with a pleasant lemony top note. Clean, bright acidity shines through the generous body with a dash of cinnamon spice in the mouth. 7. Bttl. 28

Ravenswood Zinfandel, California 2006

Black cherry, currants and bit of "bramble" in the aroma are rounded out by subtle vanilla bean notes in this well-structured wine. Smooth tannins combined with a lush mouthfeel make this easy to drink! 6. Bttl. 24.

Elliott's Lunch Favorites

Coconut Prawns

Mexican white prawns battered and breaded with coconut. With pineapple-chili coleslaw and sweet chili-plum sauce. 13.

House Cured Copper River Sockeye Lox *

Fresh cut lox cured with our blend of citrus and herbs, egg, cucumber, Spanish capers and pickled red onion. 13.

Dungeness Crab Crusted Yukon Keta Salmon*

Pan seared and baked with Dungeness crab, sauteed vegetables and Jack cheese. Served with lemon-chive beurre blanc, black pearl barley rice and market vegetables. 21.

Grilled Alaskan Halibut with Lemon Herb Butter*

Fresh Alaskan halibut with sauteed morel mushrooms and edamame. Finished with lemon beurre blanc and chive oil. 23.

Oregon Shrimp Louie Salad

Fresh chopped iceberg lettuce with tomatoes, black olives, hardcooked eggs and bell peppers. Topped with grilled asparagus and fresh Oregon bay shrimp. 14.



**Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.*